



Beef Stroganoff

This version is from Lynn Visson's The Complete Russian Cookbook and is credited to Victoria Martin.

2 lbs. sirloin, cut into strips
1/2 cup flour
1/2 tsp salt
Pepper
9 Tbsp butter
1 medium onion, chopped
1/2 lb. mushrooms, sliced
1.5 cups sour cream, at room temperature
3 Tbsp Dijon-style mustard

Combine flour, salt and pinch of pepper. Dredge meat in flour and saute quickly in 6 Tbsp. butter until well browned. Remove from heat. Fry onion in remaining butter for 2-3 minutes. Add mushrooms and continue to saute on med-high heat until mushrooms are soft and liquid is thickened and reduced (6-8 minutes). Add to meat and simmer 5 minutes. Combine sour cream and mustard. Add to meat mixture and simmer on low for a few minutes until heated through and blended. Do not boil. Season to taste with salt and pepper. If sauce is too thick, thin with a few drops of milk. Serve at once with noodles or rice.
